

# Calhoun County Connections



AUGUST 2016 SPECIAL POINTS OF INTEREST

- Calhoun County Fair
- Corporate Cup
- Senior Day
- August Happenings
- S.A.F.E. Place
- Let's Play Ball
- Milestones/New Hires/ Retiring
- Wrap It Up





Ever since the fair was first held "way back" in 1848, the Calhoun County fair has been the gathering place for community members every August. Be sure to come out and join us for the fun!

Call 269.781.8161 or visit www.calhouncountyfair.org

#### August 14th - 20th, 2016

#### **Grandstand Events Include:**

Saturday, August 13th: Antique Tractor Pulls

Sunday, August 14th: Horse Pulls Monday, August 15th: Monster Trucks Tuesday, August 16th: Truck & Tractor Pulls

Wednesday, August 17th: Chuck Wagon Races

Thursday, August 18th: Lost Nations Rodeo

Friday, August 19th: West Michigan Mud Runs

Saturday, August 20th: Demolition Derby Also on Saturday: Fireworks at Dusk

Monday, August 15th, is Veterans Day. All Veterans receive free gate entry.

Tuesday, August 16th, is Kids Day.

Wednesday, August 17th, is Senior Health Day.



2016 Cereal City Corporate Cup September 12th.- September 17th.

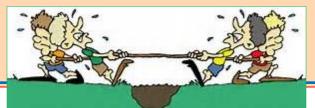
#### **PARTICIPANTS NEEDED**

Participants are still needed for the 1 Mile Run, on Friday the 16th. Also looking for three brave men to run the 5K on Saturday the 17th. We have a lot of openings for the 10 Mile time predict bike, also held on Saturday. Also on Saturday, looking for more participants for the tug-of-war. If you're already there on Saturday, and you're interested in a little fun, please join the team.

Please contact: Marie (0980) if interested.

**BONUS**: All participants will receive a free membership to the Battle Creek Y through September 18.

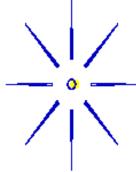
corporate cup



# Calhoun County Fair

# Senior Day





\*FREE Gate
admission for
Veterans on
MONDAY
August 15,
Veteran's Day
All Day!



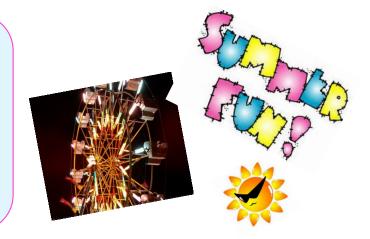


## August Happenings

There will be over 30 of Marshall's amazing retailers taking part in Girls' Night Out in which the unique shops stay open late and offer great deals. The theme will be Cowgirl

Saloon Night! There will be refreshments, specials and prizes throughout the town.

August 11, 2016 @ 5:00 PM – 8:30 PM





The Marshall Area Farmers Market is having a Farm to Table Celebration at Old Mac Donald's Farm on August 22, 2016, to help celebrate our farmers and vendors and to raise a little money to help the Farmer's Market stay great!

Our local vendors and growers will use their locally grown products as a team of chefs from FireKeeper's Casino and Hotel prepare a meal and decorate the tables. Dark Horse Brewery will provide the pre-dinner beverages and some hors d'oeuvres, followed by dinner.

Tickets (\$40.00) may be purchased at the Marshall Farmers Market on Saturdays from 8:00am to 1:00pm or at Chemical Bank (located near Brooks Fountain, in downtown Marshall).

Contact Marshall Area Farmers Market @ 269.781.2517 for more info.

#### Cruise the Gut

August 13, 5:00 PM to 10:00 PM Downtown Battle Creek

An old fashioned cruise-in, Cruise the Gut, welcomes vintage car owners and car enthusiasts to downtown Battle Creek. Car owners proudly display their vehicles along Michigan Avenue before and after the evening cruise.

Contact: Calhoun County Visitors Bureau info@battlecreekvisitors.org, 800.397.2240



#### August 13th. Stuart's Landing Band Shell

603 Homer Rd, Marshall



This FREE event is suitable for the whole family. Join us for kids' activities and games from 12:00 to

Enjoy a dunk tank, magician and more! 8 area bands will take the stage from 3:00 to 11:00 pm!

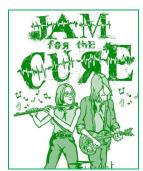
The Cereal City Triathlon showcases the City of Battle Creek and its ameni-

ties. Willard Beach Park will be the site for this high quality multi sport event. There is a sprint distance triathlon and a sprint distance duathlon. Relay teams of all types are also encouraged to participate.

Sunday, August 14th. Race starts at 8:00am. Transition Area Opens at 6:30am.

http://www.cerealcitytriathlon.com/

There will be t-shirts, raffles, Dream Catcher Concessions, a Cornhole Tournament, and much more! Bring your lawn chair or blanket and enjoy an afternoon and evening of fun and music to benefit the American Cancer Society.



Contact Theresa @ 269.924.8046 for more info.





# COFFEE FOR A GREAT CAUSE





All BIGGBY Locations in Battle Creek, Michigan

Show your support by purchasing your favorite BIGGBY. COFFEE beverage!

Present this voucher & \$1.00 from your full priced grande/super specialty beverage will be donated to

S.A.F.E. Place



Redeem between 08/01/16 & 08/31/16 at Battle Creek locations only.

Present this voucher & \$1.00 from your full priced grande/super specialty beverage will be donated to

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Redeem between 08/01/16 & 08/31/16 at Battle Creek locations only.

sign up for e-wards in only 3 simple steps!

- 1 name (first & last) so we know who you are!
- 2 birthday so you can receive your FREE drink!
- e-mail address so we can send you FREE coupons every week!

# Senior Day at the Park



National Amateur Baseball Federation World Series



Date: Friday, August 5, 2016

Gates open at 10:30am First game at 11:30am



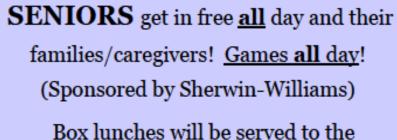
FREE Admission All Day!



RSVP: 269-966-3430

E-mail: tlnewton@battlecreekmi.gov

Come on down and spend the day at the ball park - C.O. BROWN STADIUM! 1392 Capital Ave NE, Battle Creek, MI



Box lunches will be served to the first 500 seniors.

**Nurses** available from 11am to 2pm for vital signs **Vendors** will be available around the park.





#### 25 YEARS & Over

Marie Booton - 33 yrs.

Equalization

Jerrold Lambert - 30 yrs.

Sheriff's Department

Michon Jackson - 27 yrs.

District Court

Heather Hampton - 27 yrs.

Circuit Court

Martha Travis - 26 yrs.

Probate Court

#### **20 YEARS**

**Dawn Spear**Circuit Court

**Brenda Griffiths** 

Circuit Court

## AUGUST MILESTONES

#### 15 YEARS

**Erin Cummings** 

Road Department

Mary Jo Crumpton

Road Department

#### 10 YEARS

**Ronald Grossheim** 

Road Department

#### **5 YEARS**

Heather Thawnghmung

Health Department

**Jennifer Conley** 

Circuit Court

#### William Hepler

Circuit Court

#### Joyce Barry

Health Department

#### **Anita Riddle**

Health Department

#### **Annie Rodgers**

Health Department

#### Macie VanderWaal

Health Department

#### Jennifer Weis

Health Department



## New Hires

#### Juvenile Home

April Prisner

#### Prosecutor's Office

Molly Boles

#### Treasurer's Office

- George Gray Sr.
- © Scott Holtz

#### Circuit Court

Marlene Lucas

#### Health/Administration

Amanda Smith

#### **Probate Court**

© Laurel Klein

#### Sheriff/Corrections

- Marcella Cavitt
- Holleigh Kennedy
- Lawrence Green

#### Finance

© Tina Klingaman

#### MSU Extension

Vera Prince

## Leaving Us

**NANCY VARGO** will be leaving the County family on August 1st, 2016. Nancy has been with the Sheriff/Corrections department for almost thirteen years. If you see her, don't forget to congratulate her and wish her all the best.

**PAM KLINE** will also be retiring on August 18th, 2016. Pam has been keeping County departments on track, with finance and budgeting, for seventeen years. Pam will be greatly missed.

Congratulations to both of you for your long dedicated service.



## Wrap 'n Flavor

### Turkey Lettuce Wrap

#### **Ingredients**

11/4 lb. fat-free lean ground turkey

1 Tbsp. olive oil

1 clove garlic, minced

1/8 tsp. ground ginger

4 green onions, thinly sliced

1 (8 oz.) can sliced water chestnuts, drained and coarsely chopped

3 Tbsp. hoisin sauce

2 Tbsp. lower-sodium soy sauce (green top)

1 Tbsp. rice vinegar

2 tsp. roasted red chili paste

½ tsp. salt

12 Boston lettuce leaves

#### **Directions:**

Heat 1 tablespoon of oil in a large nonstick skillet over mediumhigh heat. Add turkey, garlic and ginger to the pan and cook for about 6 minutes or until turkey is browned. Stir to crumble.

Combine turkey mixture, onions and chopped water chestnuts in

a large bowl, stirring well, and set aside.

Meanwhile in a small bowl, whisk together hoisin, soy sauce, rice vinegar and roasted red chili paste and drizzle over the turkey mixture. Toss to coat completely.

Add about 1/4 cup turkey mixture to each lettuce leaf, serve and enjoy!



### Crock Pot Buffalo Chicken Lettuce Wrap

#### Ingredients

24 oz. boneless skinless chicken breast

1 celery stalk

1/2 onion, diced

1 clove garlic

16 oz fat free low sodium chicken broth 1/2 cup hot cayenne pepper sauce (I used Frank's)

For the wraps:

6 large lettuce leaves, Bibb or Iceberg

1 1/2 cups shredded carrots

2 large celery stalks, cut into 2 inch matchsticks

#### **Directions:**

In a crock pot, combine chicken, onions, celery stalk, garlic and broth (enough to cover your chicken, use water if the can of broth isn't enough). Cover and cook on high 4 hours.

Remove the chicken from pot, reserve 1/2 cup broth and discard the rest. Shred the chicken with two forks, return to the slow cooker with the 1/2 cup broth and the hot sauce and set to on high for an additional 30 minutes. Makes 3 cups chicken.

To prepare lettuce cups, place 1/2 cup buffalo chicken in each leaf, top with 1/4 cup shredded carrots, celery and dressing of your choice. Wrap up and start eating!

### Beef Lettuce Wrap

#### Ingredients

1 head lettuce (Bibb, Boston)

1 lb. lean ground beef

1/2 cup brown sugar

1/4 cup soy sauce or tamari

1 tbsp. sesame oil; divided in half

3 cloves garlic; minced/grated

1/4 tsp. ground ginger

1/8 tsp. red pepper flakes (optional and to

1 bunch green onions; divided between white and green parts

3 tbsp. rice wine vinegar

Sesame seeds for garnish (optional)



#### **Directions:**

Whisk in a bowl the brown sugar, soy sauce/tamari, 1/2 tbsp. sesame oil, garlic, ginger, rice wine vinegar, and red pepper flakes until blended; set aside.

In a wok or large skillet, brown the ground beef in 1/2 tbsp. sesame oil.

Add the white part of the green onions to the beef and continue cooking until the beef is done.

Drain any rendered fat.

Pour the sauce over the meat and allow it to reduce down; about 3-5 minutes.

Serve in lettuce leaves or over rice.

Sprinkle remaining green onions over each portion and garnish with sesame seeds.